

Give simple nosh that extra Tickle

There is no denying that our favourite meals are the simple classics.

Everywhere you look, chefs across the country are poshing-up simple nosh using quality ingredients and serving these dishes as the centrepieces of their fashionable menus. This trend is moving into our homes, not just for parties and special treats but to add that extra touch of pizzazz to our simple favourites – everyday!

To show how it's done, Tickler the award winning extra mature cheddar has created 9 exclusive recipes, with a touch of indulgence worth staying home for. With its sweet, strong and tangy flavour Tickler has rapidly become a household favourite. No-one can resist a chunk of this moreish 18 month matured Devon cheddar and now you can use its strength and depth of flavour to add an indulgent twist to super simple nibbles and fabulous classics.

So give simple nosh served posh a go, and for more information on this fabulous cheddar or to track down some Tickler in your local store visit www.ticklercheese.co.uk



Ravishing Rarebit with Tickler, Leek and Ale

Add tangy Tickler to everyone's favourite comfort food for a little indulgence. Serves 4-6

Take:

- ½ medium sized leek, finely chopped
- 4tbsp ale
- 2tbsp double cream
- 200g Tickler, coarsely grated
- ½ tsp English mustard (optional)
- 2tsp wholegrain mustard
- 50g fresh white crustless breadcrumbs
- 1 egg, beaten
- 2tbsp chopped fresh parsley
- Salt and freshly ground black pepper
- 8 small or 4 large slices crusty bloomer, sliced as thick as you like

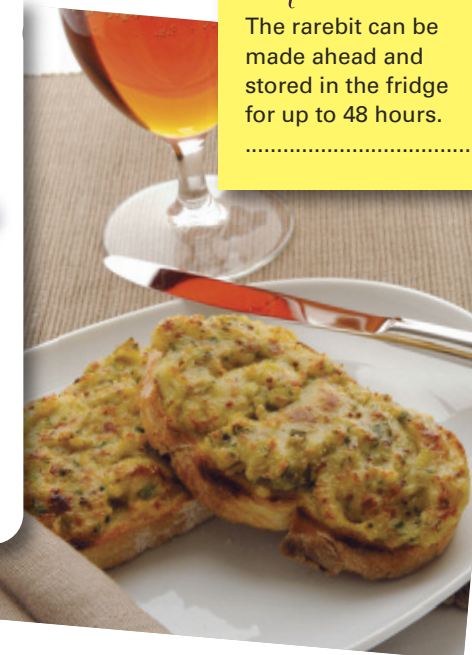


Serve:

Melt in your mouth hot and straight from the grill.

Tip:

The rarebit can be made ahead and stored in the fridge for up to 48 hours.



Make:

1. Place leek and ale in a saucepan and boil for a few minutes until the ale has evaporated. Over a low heat add the cream, Tickler and mustards, cook, stirring until smooth. Remove from heat and mix in the breadcrumbs, leave to cool for a few minutes before mixing in the egg and parsley. Season with salt and freshly ground pepper.
2. Preheat grill to medium. Toast bread on one side then turn over. Spread uncooked side with the rarebit and toast for 1-2 minutes until bubbling and golden. Serve straight away.

Tickler's Scrumptious Cheese Straws with Pineapple Salsa

Makes about 28 straws

Take:

For the straws...

185g self-raising flour, plus extra for dusting
65g cold butter, cubed
125g Tickler, finely grated,
plus 25g Tickler, chopped small
2 medium eggs, beaten
Crushed black peppercorns

For the pineapple salsa...

200g fresh or tinned pineapple chunks,
finely chopped
1 mild red chilli, finely chopped
½ red onion, finely chopped
1tsp caster sugar
Few sprigs coriander, finely chopped
Zest and juice ½ lime

Serve:

Simply serve and enjoy straws
& salsa together or use in pride
of place on a retro inspired buffet
with a twist.

Make it mouth-watering,
by adding the Tickler
twist to this classic canapé



Make:

2 baking sheets, lightly oiled

1. Preheat oven to Gas Mark 4/180C.
2. In a large bowl rub flour and butter together with your fingertips until you have a texture resembling fine breadcrumbs. Mix in grated Tickler and eggs, reserving 1tbsp to glaze. Use your hands to knead the dough into a ball.
3. Place dough onto a lightly floured surface. Dust with a little extra flour and roll out into a 15cm/6" deep oblong, the thickness of a £1 coin. Trim edges so you have a neat oblong, you can re-roll the trimmings to make more straws. Brush the surface with remaining egg, scatter over chopped Tickler, a good pinch of pepper. Cut into strips roughly 2cm wide, and transfer to the baking sheets, spacing them 2cm apart. Bake for 20-25 minutes until deep golden, cool slightly before transferring to a wire rack.
4. Mix all salsa ingredients together in a bowl and serve with the Tickler straws.

Meltingly Moreish Tickler Burgers

Tickler stuffed burgers
with parsley and nutmeg
give this traditional taste
a melting mouth-watering
marvellous middle!
Makes 4 burgers



Take:

500g lean beef steak mince
2tbsp chopped fresh parsley
Grated fresh nutmeg
Pinch of cayenne pepper
Salt and freshly ground black pepper
75g Tickler, coarsely grated

Serve:

Serve with a perfect portion of chunky
wedges or in a bun with thickly cut
tomatoes and a sprinkle of spinach.

Make:

1. In a large bowl, use your hands to mix together mince with parsley, nutmeg, cayenne, salt and pepper. Divide into 4 even quantities. Shape the mixture into a ball shape, press your thumb into the centre to create a well, stuff with a quarter of the grated Tickler, then form the meat back over to cover. Flatten to make a round patty and chill until ready to cook.
2. Preheat grill to medium, place burgers onto a non stick baking sheet and grill for about 6 minutes on each side.

Utterly Unbelievable Mac & Cheese with sage & chestnut mushrooms

A Tickler twist on this homemade classic using the ultimate ingredients makes for a unique and comforting dish. Serves 4

Serve:

Complement this ultimate classic with a crisp green salad.
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Make:

1 large ovenproof dish, lightly oiled

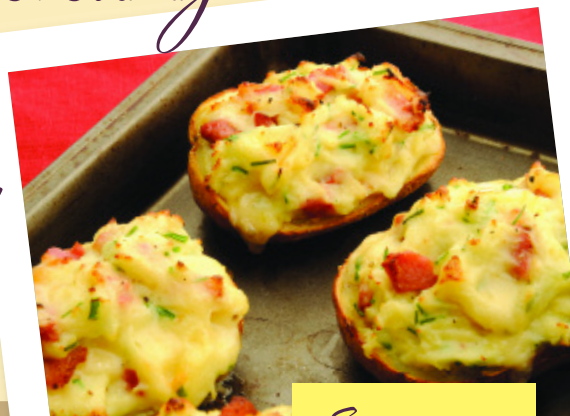
1. Preheat oven to Gas Mark 6/200C.
2. Heat a knob of the butter in a large pan, add sage and leeks and cook over a medium heat, loosely covered for about 10 minutes until the leeks have softened but not coloured. Remove lid, add mushrooms and cook for a further 5 minutes. Transfer vegetables to a bowl, and wipe pan with kitchen paper.
3. Add remaining butter to pan with flour, cook for a few minutes, stirring, until combined. Add the milk, a splash at a time, whisk well between additions, until all the milk has been added and you have a smooth sauce. Season with a grating of fresh nutmeg, salt and freshly ground black pepper, and leave to simmer for a few minutes.
4. Meanwhile cook macaroni according to packet instructions, cooking for 2 minutes less than the specified time. Drain well and add to the sauce along with the vegetables and cubed Tickler, reserving a handful for the topping. Mix well and spoon into dish. Mix reserved cheese and breadcrumbs and scatter over. Bake for 15-20 minutes until bubbling and golden.

Take:

50g butter
2 medium leeks,
washed well and thinly sliced
2tsp chopped fresh sage leaves
250g closed cup chestnut mushrooms, quartered
25g plain flour
500ml milk
Grated fresh nutmeg
150g Tickler, cut into small cubes
225g macaroni
40g fresh white breadcrumbs,
mixed with **2tsp olive oil**



Crunchy and creamy Tickler & Bacon Jackets



Serve:

Deliver the now classy classic with a fancy green salad and a glass of your favourite vino.
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A touch of tangy Tickler and a blend of tasty extras turns this everyday classic into an irresistible dish. Serves 4

Make:

Metal skewer, baking tray

1. Preheat oven to Gas Mark 7/210C.
2. Prick each potato a few times with a metal skewer, then rub with butter or oil. Place directly onto oven shelf and cook for 1 hour 15 minutes, or until they feel soft when pierced with a metal skewer. Remove from oven and leave to cool for a few minutes.
3. Meanwhile heat a large frying pan, add bacon lardons and cook over a medium heat for about 10-15 minutes, turning, until crispy and golden, drain off excess fat and place lardons onto a plate lined with kitchen paper.
4. Slice each potato in half, and scoop out the cooked potato with a spoon, leaving a small layer attached to the skin. Place the 8 potato skins onto a baking tray. Mash removed potato until smooth, then mix with chives, Tickler, garlic, cream and bacon. Season with salt and freshly ground black pepper, and spoon into the jacket skins.
5. Bake for about 15 minutes until the filling is bubbling.

Take:

4 large baking potatoes
1tsp butter or sunflower oil
3tbsp chopped fresh chives
150g Tickler, cut into small cubes
1 clove garlic, crushed
4tbsp double cream
Salt and freshly ground black pepper
150g smoked bacon lardons or cubed pancetta

Tickler's Twisted Pasties with Pumpkin and Pear

*A Ticklish twist on this old favourite – the delicate Tickler crunch mixed with pumpkin and pear creates a treat that leaves you wanting more and more...
Makes 4*

Make:

Metal baking tray, baking sheet, flour for dusting

1. Preheat oven to Gas mark 6/200C. Dice pumpkin and onion into 1cm chunks, mix with oil and place on a baking tray. Roast for 25-30 minutes until tender and golden. Transfer to a bowl. Add Tickler to the bowl, with pear, sage and half the pumpkin seeds. Season with salt and plenty of freshly ground black pepper.
2. Roll out pastry on a lightly floured surface to the thickness of a £1 coin. Cut 4 circles approx 18cm diameter, using a small plate as a template. Brush the pastry with beaten egg and then spoon a quarter of the filling into the centre of each round. Fold up the sides of the pastry, sealing in the filling, and pinch the edges together to seal firmly. Crimp the seam using your fingers and transfer to a baking sheet. Brush the pastry liberally with beaten egg and scatter over the remaining seeds. Bake for 30 minutes or until the pastry is crisp and golden.



Serve:

Present piping hot from the oven, or cool for a truly luscious lunch box.
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Take:

500g pack shortcrust pastry
350g peeled and deseeded pumpkin (about half a small pumpkin)
1 medium onion
1tbsp sunflower oil
100g Ticker, cut into 1cm cubes
1 Conference pear, cut into small chunks
1tsp chopped fresh sage
1tbsp pumpkin seeds
1 egg, beaten

Sensational Savoury Cheesecake



Smooth, tasty and with real bite, this simple savoury Tickler cheesecake will be your crowning glory. Serves 6-8

Take:

200g medium or rough oatcakes, finely crushed
125g butter, melted
250g full fat soft cheese
250g ricotta
3 large eggs, beaten
100g Tickler, cut into small cubes
1tbsp chopped chives
2tsp chopped fresh thyme
500g shallots, peeled
1tbsp balsamic vinegar
2tbsp olive oil

Serve:

Delicious on its own or with a selection of salads and a platter of meats or vegetables.
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Make:

20cm spring form cake tin, base lined with baking parchment and oiled, baking sheet

1. Preheat oven to Gas Mark 3/170C. Mix together the oatcakes and butter, then press into the cake tin, smoothing the surface with a spoon. Chill for at least 30 minutes.
2. Whisk together soft cheese, ricotta and eggs until smooth, then add two thirds of the Tickler, chives, thyme and season well with salt and freshly ground black pepper. Pour into tin, and scatter over remaining Tickler. Place tin onto a baking sheet and bake for approximately 40 minutes, or until the cheesecake is slightly springy to the touch around the edges, and the centre is wobbly but not liquid. Remove from oven and leave to cool before chilling, preferably overnight to allow the flavours to develop.
3. While the cheesecake is baking, place the shallots, balsamic vinegar, and olive oil into an oven proof dish and cook at the top of the oven for about 40 minutes, turning occasionally, until tender and golden. Cool and chill until ready to serve.
4. To serve, run a sharp knife around the inside of the cake tin, before removing the cheesecake from the tin. Transfer to a serving plate, carefully removing the baking parchment. Top with shallots and any cooking juices.

Tickler & Pickle Cookies

Create an uncommon cookie by adding a touch of spice & tangy Tickler, different, delicious and utterly desirable. Makes about 20

Take:

- 175g plain flour
- Pinch of mixed spice
- 1tsp English mustard powder
- 100g cold butter, grated
- 100g Tickler, coarsely grated
- 25g raisins, chopped
- 1 small shallot, coarsely grated
- ½ Cox's apple, coarsely grated
- 25g pecans or walnuts, chopped small
- 1tbsp balsamic vinegar



Serve:

With an extra chunk of tantalizing Tickler and some chutney.

Make:

Baking sheet, lightly oiled

1. Place flour and spices in a large bowl and season with salt and freshly ground black pepper. Rub in the butter until it resembles fine breadcrumbs. Using your hands squeeze out juice from shallots and apple, and place in a clean tea towel. Squeeze again to remove as much liquid as possible and add to the bowl. Mix in Tickler, raisins and pecans then add vinegar. Mix using your hands, forming the mixture into a dough. Mould the dough into a log shape, about 6cm diameter and wrap in cling film. Chill for at least 30 minutes.
2. Preheat oven to Gas Mark 4/180C. Using a very sharp knife, slice rounds from the log, about 4mm thick and place on the baking sheet, spacing a 2cm apart. You will need to bake the cookies in two or more batches. Bake for 30 minutes, or until the cookies are firm and golden brown. Leave to cool for a minute, before transferring to a wire rack to cool.

Fabulous Fondue with Roasted Root Vegetables



Serve:

Serve immediately as perfect party food or for a favourite family treat.

Bring back the fabulous fondue with roasted root vegetable kebabs dipped into delectable strong, sweet & tangy Tickler. Serves 4, or more as party food



Make:

Baking tray, small skewers, fondue bowl and burner (optional)

1. Preheat oven to gas Mark 7/210C. Cut vegetables into bite sized pieces and mix with honey, oil, thyme and lemon. Season well and place on a baking tray. Roast for about 40 minutes, turning occasionally until tender and golden.
2. Place garlic and wine in a saucepan and boil until it has reduced by half. Remove from heat and mix in the cheese, cayenne and mustard. Stir well, add corn flour and place over a very low heat, stirring until it thickens, allow to simmer for a minute then transfer to a deep bowl.
3. Remove vegetables from oven and carefully slide onto skewers to make vegetable kebabs.

Take:

- 1tbsp honey
- 2tbsp olive oil
- 2tsp chopped fresh thyme
- Zest of 1 lemon
- 300g each parsnip, carrot, small potatoes and raw beetroot, all peeled
- 250ml dry white wine
- 2 cloves garlic, crushed
- 200g Tickler, coarsely grated
- Pinch cayenne pepper
- 1tsp English mustard
- 3tsp corn flour, mixed with 2tbsp milk